

Zaandam Port Canaveral , 04/03/2004 98

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
<p>Site: Provisions / Dry Store room #8</p> <p>Deduction Status: N</p> <p>Violation: SEVERAL CASES OF BEVERAGES WERE NOTED STORED DIRECTLY ON THE DECK. THERE WAS STEEL PALLETS AVAILABLE TO STORE THE BEVERAGES PROPERLY.</p> <p>Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.</p> <p>Action: All Staff have been instructed on correct storage procedures in order to prevent this from happening in the future.</p>		

<p>Site: Vegetable Preparation</p> <p>Deduction Status: N</p> <p>Violation: THE INSECT LIGHT WAS LOCATED DIRECTLY OVER A PREPARATION COUNTER.</p> <p>Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.</p> <p>Action: Light will be moved.</p>		
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Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0
<p>Site: Vegetable Preparation</p> <p>Deduction Status: N</p> <p>Violation: THE POTATO PEELER WAS MARKED OUT OF ORDER. IT WAS STATED THAT IT HAS BEEN OUT OF ORDER FOR APPROX. TWO WEEKS.</p> <p>Recommendation: 7.4.5.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment.</p> <p>Action: Potato Peeler will be resurfaced – New gasket will be ordered.</p>		

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0
<p>Site: Crew Mess-Room</p> <p>Deduction Status: N</p> <p>Violation: THERE WAS AN EXTENTSION CORD LAYING ON THE BUFFET COUNTER MAKING THE AREA DIFFICULT TO CLEAN. A NEW MICROWAVE OVEN FOR THE CREW WAS INSTALLED AND THE NEAREST 110v ELECTRICAL OUTLET REQUIRED THE USE OF THE EXTENTION.</p> <p>Recommendation: Have Micro Wave properly connected.</p> <p>Action: Micro Wave will be properly connected.</p>		

<p>Site: Lido Hamburger Bar</p> <p>Deduction Status: N</p> <p>Violation: LOOSE PROFILES WERE NOTED ON THE BULKHEAD BEHIND THE TOASTER OVEN</p> <p>Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p> <p>Action: We have an ongoing stainless steel program. This item has been put on the list and will be repaired.</p>		
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Item No.	Description	Points Deducted
22	Dishwashing / Equipment washing facilities designed, constructed, maintained, installed, located.	0
<p>Site: Main Galley Pot-wash Area.</p> <p>Deduction Status: N</p> <p>Violation: THE POTWASHING MACHINE WAS POSTED OUT OF ORDER. AS OF 7 DAYS AGO A FINAL RINSE TEMPERATURE OF AT LEAST 160F COULD NOT BE REACHED. IT WAS STATED THAT REPAIR PARTS HAVE BEEN ORDERED.</p> <p>Recommendation: 7.5.4.1. Ware washing equipment shall be maintained in good repair and proper adjustments made including.</p> <p>Action: Parts are on order.</p>		

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time.	0
<p>Site: Crew Dish Wash.</p> <p>Deduction Status: N</p> <p>Violation: THE FINAL RINSE TEMPERATURE FOR THE DISHWASHING MACHINE WAS MEASURED AT 150F. THE AREA WAS NOT IN ACTIVE USE AT THE TIME OF THE INSPECTION BUT THERE WERE SOILED DISHES WAITING TO BE WASHED.</p> <p>Recommendation: 7.5.6.1. A utensil surface temperature of 160F as measured by an irreversible registering temp. indicator shall be achieved.</p> <p>Action: Was corrected on the spot. Dishwasher was stopped and posted OOO, fixed and checked. 2nd result was satisfactory.</p>		

Item No.	Description	Points Deducted
26	Sanitizing rinse temperature, concentration, time.	0
<p>Site: Lido</p> <p>Deduction Status: N</p> <p>Violation: THE FREASH ORANGE JUICING MACHINE WAS SLIGHTLY SLOILED WITH ORANGE DEBRIS</p> <p>Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.</p> <p>Action: Was corrected in the course of the inspection and the responsible crewmember has been re-instructed on the correct cleaning procedures for this piece of equipment.</p>		

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1
<p>Site: Lido</p> <p>Deduction Status: Y</p> <p>Violation: SEVERAL NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE SOILED.</p> <p>Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of</p>		

an accumulation of dust, dirt, food residue, and other debris.
 Action: Area has been cleaned. Crew members have been re-instructed regarding proper cleaning procedures and VSP regulations.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deck-heads construction, repair, clean	1
<p>Site: Provisions / Poultry Thawing.</p> <p>Deduction Status: Y</p> <p>Violation: THE BASE OF THE PILLAR WAS DAMAGED MAKING THE AREA DIFFICULT TO CLEAN. IT APPEARED THAT THE STAINLESS STEEL BUMPER HAD BEEN KNOCKED OFF THE PILLAR.</p> <p>Recommendation: 7.7.4.2.3 Decks, bulkheads, and deck-heads in food preparation, ware-washing, pantries, and storage areas, shall be maintained in good repair.</p> <p>Action: We have an ongoing Stainless Steel repair plan. Job is on the list.</p>		

<p>Site: Provisions / Meat Thawing.</p> <p>Deduction Status: Y</p> <p>Violation: THE BASE OF THE PILLAR WAS DAMAGED MAKING THE AREA DIFFICULT TO CLEAN. IT APPEARED THAT THE STAINLESS STEEL BUMPER HAD BEEN KNOCKED OFF THE PILLAR.</p> <p>Recommendation: 7.7.4.2.3 Decks, bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas, shall be maintained in good repair.</p> <p>Action: We have an ongoing Stainless Steel repair plan. Job is on the list.</p>		
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<p>Site: Vegetable Preparation.</p> <p>Deduction Status: Y</p> <p>Violation: THE HANDWASH SINK WAS COMING LOOSE FROM THE BULKHEAD MAKING THE AREA DIFFICULT TO CLEAN.</p> <p>Recommendation: 7.7.4.2.3 Decks, bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas, shall be maintained in good repair.</p> <p>Action: We have an ongoing Stainless Steel repair plan. Job is on the list.</p>		
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Site: lido Buffet Service Line STB and Port.
Deduction Status: Y
Violation: THE GROUTING AROUND THE DECK DRAINS WAS CHIPPED AND RECESSED, MAKING CLEANING DIFFICULT.
Recommendation: 7.7.4.2.3 Decks, bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas, shall be maintained in good repair.
Action: We have an ongoing Tile/Grouting repair plan. This job is on the list for immediate attention.

Site: Provisions / Dry Store Room
Deduction Status: Y
Violation: THE DECK IN THIS STORE ROOM WAS LITTERED WITH PAPER, WOOD FROM DAMAGED PALLETS AND OTHER DRBRIS. BECAUSE BOXES WERE STORED DIRECTLY ON THE DECK IT MADE CLEANING DIFFICULT.
Recommendation: 7.7.4.2.3 Decks, bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas, shall be maintained in good repair.
Action: Was corrected on the spot. All responsible Crewmembers have been re-instructed regarding proper storage procedures.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel.	0

Site: Provisions / Dry Store
Deduction Status: Y
Violation: COLD ROOM JACKETS WERE FOUND LAYING ON BOXES. THERE WAS A DESIGNATED STORAGE AREA PROVIDED IN A DIFFERENT AREA OF PROVISIONS
Recommendation: 7.7.7.1.3 Maintenance tools such as mops brooms or similar items shall be stored in an orderly manner that facilitates cleaning of the area used for storing the maintenance tools.
Action: Corrected in the course of the inspection and all Store Room personnel have been re-instructed on the correct storage procedures in respect to these items.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT
Deduction Status:
Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT

FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation: